

7. BREWING & FERMENTING
MASHING.

RECORDED



A.D. 1868, 9th JANUARY. N° 86.

Malt Liquors.

(This Invention received Provisional Protection only.)

PROVISIONAL SPECIFICATION left by Charles Henry Newman at the Office of the Commissioners of Patents, with his Petition, on the 9th January 1868.

I, CHARLES HENRY NEWMAN, of the Temperance Brewery, Brentford 5 End, in the County of Middlesex, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN THE MANUFACTURE OF UNFERMENTED AND UNINTOXICATING MALT LIQUORS," to be as follows:—

This Invention relates to certain improvements in the manufacture of unfermented and unintoxicating malt liquors capable of being kept 10 sound for any period of time.

I propose to make the unintoxicating malt liquor by preparing the extract of the hop separately from the malt in a close covered vessel in order to procure, first, the aroma, secondly, the bitter, thirdly, the astringent qualities. The first operation is effected by 15 keeping the extract of the hop at a temperature of 100 degrees (or thereabouts) Fahrenheit for one hour instead of six, and then pressing the liquor out clean. The second operation is effected by subjecting the extract to a heat of about 150 degrees Fahrenheit for 1 hour. The third boiling the extract with from 1 to 2 ounces of bruised cloves for

Newman's Impts. in the Manufacture of Unfermented Malt Liquors.

2 hours, and then fining it down with half an ounce of isinglass, and by drawing it off into a shallow vessel to be mixed with the malt extract when boiled and fined down.

In treating the malt it is best to extract it at four mashes, the first and second at 150 to 170 degrees Fahrenheit, the third and 5 fourth at 170 to 190 degrees Fahrenheit, with half a pound of hops in a net kept down at the bottom of the copper by a weight for each boiling of water to keep the mash sound. The first mash to be covered quite tight for about two hours and a half after active stirring, the second for two hours, the third and fourth for one hour each. Each 10 extract is to be boiled and kept skimmed for 2 hours and fined down with 2 ounces of isinglass in the copper, strained into the cooler, cooled down to 60 degrees Fahrenheit, mixed with the hop extract, and then racked 2 or 3 times from cooler to cooler, according to the fineness required; then heated in a copper up to 180 degrees Fahrenheit, and 15 bottled at that heat and corked up. The bottles must be immersed in water up to 170 degrees Fahrenheit before they are filled; the liquor must be poured into the casks at the same heat, bunged down, and the casks turned down with the bungs downwards for 24 hours; then the bungs should be waxed down, the casks turned down within a week of 20 being tapped, and the contents drawn by syphon taps and not by vent pegs. The proportions should be about 10 pounds of hops with 20 pounds of sugar to 1 quarter of malt, which will make about 100 gallons, but about 200 gallons of water must be used to allow for evaporation in the operation.

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The liquor thus produced may be highly concentrated for exportation, and rendered useful in certain localities by the addition of water, thereby increasing the quantity according to the strength required.

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